

SAN GIUSEPPE SALAMI CO.®



BY GIACOMO

*Discover
Tradition*

Wholesale Catalog

A Salumeria in North Carolina?

From the earliest days, Italian culture and tradition were integral to my family's daily life. As the child of Italian immigrants, I grew up surrounded by the joys of authentic Italian cuisine, with my parents' restaurants and delis on Long Island serving as my culinary training ground.

Years later, I took those cherished lessons and brought them to North Carolina, where my wife Laura and I founded Giacomo's Italian Market in 1999. Recognizing an even greater need, we soon established the San Giuseppe Salami Company, named after the village where my mother was raised.

Today, we are proud to continue the time-honored traditions of our ancestors by crafting each product by hand with the utmost care and attention to quality. We use only locally sourced pork in our efforts to bring the flavors of Italy to families across North Carolina.

Even as our small business has grown, our mission remains unchanged: to provide authentic, high-quality products that you can trust. From our family to yours, we hope you'll join us in celebrating the rich culinary heritage passed down through generations.

Buon Appetito —

Giacomo Santomauro

Founder of San Giuseppe Salami Co.





Retail

Our retail line boasts a delightful selection of *nine* unique flavors, ensuring that there's a perfect option for every palate! Whether you enjoy bold and adventurous combinations or prefer classic, comforting flavors, we have something that will satisfy everyone. Explore our diverse offerings and discover your new favorite flavor today!



6oz. Classico Salami



- Flavor Notes: Salt | Pepper
- Perfect for snacking at home, entertaining or on-the-go travel.
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Classico Salami

MFG #36

12/6oz.



- Flavor Notes: Fennel | Fresh Garlic | Wine
- Perfect for snacking at home, entertaining or on-the-go travel.
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Sweet Sopressata

MFG #34

12/6oz.



- Flavor Notes: Fennel | Fresh Garlic | Red Pepper
- Perfect for snacking at home, entertaining or on-the-go travel.
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Hot Sopressata

MFG #35

12/6oz.



- Flavor Notes: Fennel | Fresh Garlic | Black Peppercorn
- Perfect for snacking at home, entertaining or on-the-go travel.
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Milano Salami

MFG #14

12/6oz.



Winner 2025

- Flavor Notes: Aged Provolone | Red Pepper
- Perfect for snacking at home, entertaining or on-the-go travel.
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Salami Vesuvio

MFG #37

12/6oz.



- Flavor Notes: Red Pepper | Ground Anise
- Perfect for snacking at home, entertaining or on-the-go travel.
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Pepperoni

MFG #26

12/6oz.



- Smoked paprika and fresh garlic create a bold, smoky flavor.
- Ideal for stews, seafood, tapas, or charcuterie.
- Gluten Free

Spanish Style Chorizo

MFG #24

24/4oz.



- Flavor Notes: Black Peppercorn | Fresh Garlic | White Wine
- Perfect for snacking at home, entertaining or on-the-go travel
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Lamb Milano

MFG #41

12/6oz.

Seafood & Chorizo Noodle Stir-Fry

Servings: 4

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

- 8 oz rice noodles (or egg noodles)
- 6 oz San Giuseppe Spanish Style Chorizo, sliced thin
- ½ lb shrimp
- ½ lb scallops
- ½ lb clams, scrubbed clean
- 1 red bell pepper, thinly sliced
- 1 cup mushrooms, sliced
- 3 cloves garlic, minced
- 3 tbsp soy sauce
- 1 tbsp oyster sauce (optional)
- 1 tbsp sesame oil
- 2 tbsp vegetable oil
- Juice of 1 lime
- Fresh cilantro, chopped (for garnish)

Instructions

1. Cook noodles according to package directions. Drain and set aside.
2. Cook the chorizo: Heat 1 tbsp vegetable oil in a large wok or skillet over medium-high heat. Add sliced chorizo and cook until lightly crisp, releasing its smoky oils. Remove and set aside.
3. In the same pan, add another tbsp of oil. Toss in garlic, red peppers, and mushrooms. Stir-fry for 3–4 minutes until slightly tender.
4. Increase heat to high. Add shrimp, scallops, and clams. Cook for 2–3 minutes until shrimp turn pink and clams begin to open (discard any that remain closed).
5. Return chorizo to the pan. Add noodles, soy sauce, oyster sauce (if using), and sesame oil. Toss everything together until well coated and heated through.
6. Squeeze fresh lime juice over the stir-fry and garnish with chopped cilantro.





Deli Our deli line features a selection of high-quality ingredients sourced directly from local farms and producers throughout the Carolinas. Each product is expertly hand-crafted in small batches to guarantee exceptional freshness and flavor. In addition to using traditional techniques passed down through our families generations, we take pride in creating our products without artificial shelf extenders. This means you can enjoy food that is not only delicious but also made from recognizable and trustworthy ingredients.



- **Never** made with MSG, BHA or BHT.
- 100% Chicken, encrusted in black peppercorn.
- Hand-crafted for authentic, deli style flavor — perfect for sandwiches or snacking.

Deli Style Peppered Chicken

MFG #04

2/5#



- **Never** made with MSG, BHA or BHT.
- 100% Chicken, smoked for a rich, savory flavor.
- Hand-crafted for authentic, deli style flavor — perfect for sandwiches or snacking.

Deli Style Smoked Chicken

MFG #15

2/5#



- **Never** made with MSG, BHA or BHT.
- Hand-crafted for authentic, deli style flavor — perfect for sandwiches or snacking.

Deli Style Ham

MFG #05

2/5#



- **Never** made with MSG, BHA or BHT.
- Seasoned with a house blend of Italian herbs and spices.
- Hand-crafted for authentic, deli style flavor — perfect for sandwiches or snacking.

Ham Capacolla

MFG #08

2/5#



- **Never** made with MSG, BHA or BHT.
- Naturally seasoned with fragrant, fresh rosemary.
- Hand-crafted for authentic, deli style flavor — perfect for sandwiches or snacking.

Rosemary Ham

MFG #07

2/5#



- **Never** made with MSG, BHA or BHT.
- Traditional Black Forest style with rich, smoky flavor.
- Hand-crafted for authentic, deli style flavor — perfect for sandwiches or snacking.

Black Forest Ham

MFG #06

2/5#



- **Never** made with MSG, BHA or BHT.
- Brined for three days, our Corned Beef is a deli favorite with a rich, savory taste.
- Tender, flavorful and perfect for sandwiches or deli platters.

Corned Beef

MFG #17

2/5#

FAQ

- What is the shelf life on deli meats?
 - **180 days.**
- Average serving per deli loaf?
 - **50 servings (1.5oz each)**
- How should deli meat be stored?
 - **Unopened product should be refrigerated; once opened, wrap deli loaf with plastic wrap, tightly, to eliminate air. Store in refrigerator. Opened product stores for 3-5 days. For the freshest product, do not freeze.**



Deli Meat



Black Forest Ham, where the perfect balance of smoky, sweet, and salty flavors comes together to create a truly exceptional culinary experience.



Experience the depth of flavor that comes from authentic Italian seasoning with our **Ham Capacolla**. Perfect for sandwiches, antipasto platters, or as a flavorful addition to your favorite recipes; this exquisite ham is not just any ordinary deli meat.



Discover the savory delight of our **Deli Style Peppered Chicken**, crafted from 100% premium chicken breast for a wholesome meal option. This delicious deli item is expertly seasoned with a unique blend of spices and encrusted with bold black pepper, offering a perfect balance of flavor without overpowering the natural taste of the chicken.



Our **Rosemary Ham** is seasoned with fresh rosemary grown right on our property, ensuring the most vibrant, aromatic taste in every bite. Made from premium cuts of pork, our Rosemary Hams herbaceous flavor is ideal for gourmet sandwiches, charcuterie or simply enjoyed on its own.



Enjoy a true taste of North Carolina in every bite with our **Deli Style Ham** — Crafted in small batches with high-quality North Carolina pork, our Deli Style Ham delivers a flavor and freshness you can taste. Each Ham is carefully prepared using traditional methods, allowing the natural richness of the pork to shine through.



Our **Corned Beef** is a time-honored favorite, prepared with exceptional care and rich tradition. The slow-curing process ensures a tender texture and a deep, robust taste that makes it perfect for sandwiches, hash or corned beef dinners.



1.25# Salami Vesuvio

Salami

Perfect for entertaining or stocking your deli counter, our medium offers the same bold, authentic flavors our retail line boasts. Ideal for creating robust charcuterie boards, each 1.25# stick serves 20-30 guests.



- Seasoned with Cheyenne and Red Pepper flakes, Salami Vesuvio is spicy salami, perfectly balanced by hand-cut chunks of imported aged provolone cheese.
- Ideal for charcuterie boards.

Salami Vesuvio

MFG #28

5/1.25#



- Traditional Italian salami seasoned with fennel seeds and black peppercorn.
- Excellent with cheeses, wines, breads or as a part of antipasti and charcuterie.

Finocchiona Salami

MFG #55

5/1.25#



- A crowd pleasing staple for pizzas, charcuterie and snacks — seasoned with ground anise, paprika and fresh garlic.
- Slices cup and crisp beautifully when baked, but don't oil out due to a fine, lean grind.

Pepperoni

MFG #23

5/1.25#



- Rolled in Black Summer Truffle zest for a rich earthy aroma and savory, delicate finish.
- A unique and upscale option for charcuterie.

Tartufo Salami

MFG #29

5/1.25#



- This fiery hard Italian salami is made with fresh Habanero peppers for a natural heat that is vibrant and zesty.
- Ideal for charcuterie or adventurous dishes.

Habanero Salami

MFG #22

5/1.25#



- Flavor Notes: See **Salami Vesuvio**, **Tartufo Salami** & **Finocchiona Salami**

Premium Trio

MFG #52

3/1.25#



Deli Salami

The largest format we offer, weighting in at 3lbs. and with a diameter of 3 inches, our deli format salami is your go-to for building a classic Italian hero. Available in five flavors, we offer pairings for all of our deli meats alongside our hand-crafted deli format salami — see page **10**.



- A crowd pleasing staple for pizzas, charcuterie and snacks — seasoned with ground anise, paprika and fresh garlic.
- Slices cup and crisp beautifully when baked, but don't oil out due to a fine, lean grind.

Pepperoni

MFG #20

2/3#



- Traditional southern Italian recipe with mild, savory flavor — balanced seasoning with notes of fresh garlic and black pepper.
- Perfect for sandwiches or antipasti.

Sweet Sopressata

MFG #18

2/3#



- Traditional southern Italian recipe with bold, spicy flavor — seasoned with red pepper flakes and fresh garlic for heat that builds without overpowering.
- Perfect for pizzas, sandwiches or antipasti.

Hot Sopressata

MFG #03

2/3#



- Smooth, uniform bite that sets it apart from coarser salamis.
- Spiced with fresh garlic, black peppercorns and white wine.
- Reliable flavor makes it the perfect ingredient for deli sandwiches or antipasti.

Milano Salami

MFG #19

2/3#



- Seasoned with calabrian peppers for a bold, fiery kick.
- With our course grind, you get a distinct marbling on each slice.
- Pairs well with our deli style chicken for a memorable Spicy Italian sub.

Calabrese Salami

MFG #21

2/3#



THE *Sandwich* MENU

THE ITALIAN

Ham Capacolla & Milano Salami

SPICY ITALIAN

Ham Capacolla & Calabrese Salami

ITALIAN CLUB

Smoked Chicken, Deli Style Ham & Crispy Pork Pancetta

SAUSAGE & PEPPERS

Sweet Italian Rope (*links*)

MEATBALL PARMESAN

Giacomo's Smashball

THE FLIRTY BIRD

Deli Style Peppered Chicken & Hot Sopressata or Sweet Sopressata

THE STEPSON

Black Forest Ham & Pepperoni

San Giuseppe's commitment to quality starts with the selection of premium ingredients. Our products are made exclusively from 100% whole muscle meat, ensuring they are free from fillers and by-products. We uphold our standard of excellence by **never** using **BHA** or **BHT** in any of our recipes, only incorporating ingredients we are proud to share.



Specialty

Our artisan cured meats open up a world of creativity for charcuterie boards, elevate gourmet recipes, and inspire unique pairings. Each selection is meticulously crafted, featuring an array of proprietary spices and herbs that enhance its natural flavors. Our slow-curing process allows the meats to develop rich, sophisticated profiles, revealing layers of unexpected depth and complexity that delights your palate.



- Slowly aged for weeks to develop a rich and complex taste.
- Deep red in color with white fat ribbons
- Ideal for charcuterie boards, antipasti, or small plates.

Dry Aged Capicola

MFG #12

2/3#



- Hand-rolled Craftsmanship — never machine formed.
- Versatile menu item, ideal for pastas, subs, small plates or as a pizza topping.

Smashballs (Meatballs)

MFG #51

72/2.5oz



- Traditional cured pork belly seasoned with a classic spice blend and encrusted with fresh herbs.
- Ideal for pastas, risottos, pizzas, or as a flavor base in cooking.

Pork Pancetta

MFG #13

3/1.2#



- Perfectly seasoned with a blend of garlic, pepper and spices for true Louisiana character.
- Elevates classic southern dishes and adds bold twists to everyday favorites.

Andouille Sausage

MFG #32

5/2.5#



- Inspired by the classic preparation from Northern Italy.
- Crafted from lean, top-quality cuts of beef for a delicate flavor.
- Perfect for antipasti, salads, or paired with cheese and wine.

Bresaola

MFG #11

3/1.5-2#



- No heat, all flavor — perfectly seasoned to appeal to a wide range of customers.
- Versatile menu item perfect for pastas, grilling, or center-of-plate dishes.

Sweet Italian Links

MFG #45

5/2.5#

Contact Us

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SAN GIUSEPPE
SALAMI CO.
BY GIACOMO



LEARN MORE

